



Sample dinner menu

Starters

Black pudding

House made black pudding royale, 64° duck egg yolk, lovage emulsion, pea, butter milk, toasted sourdough

Sussex beef

Tartare of Sussex beef, smoked egg yolk, crispy capers, oyster emulsion, pickled shallot, sourdough croute
(Add summer truffle for an additional £6)

Hamachi

Yellow tail kingfish ceviche, summer cup salad, sea greens, burnt lemon, elderflower, yuzu ponzu, arbequina olive oil

Devonshire crab

Dressed white crab, ginger and lime salad, fermented Yorkshire rhubarb, brown crab custard, pak choi, crab flat bread
Additional £6 supplement

Asparagus and polenta tart

BBQ and pickled asparagus, peas, broad beans, smoked paprika, fried polenta, asparagus veloute

Mains

Free range pork

BBQ loin of pork, confit belly, pickled peach puree, braised black radish, charred gem lettuce, tarragon jus

Dry aged duck

Fennel honey glazed duck breast, crispy duck sausage, braised fennel, Madeira jus, fennel & watermelon salad

South coast brill

Fillet of brill, caramelised turnip, ox cheek, turnip puree, muscat raisin, verjus, monks beard

Hook and line bass

BBQ fillet of bass, Isle of Wight tomatoes, courgette tomato consomme, fig leaf, octopus raviolo

Sun dried tomato gnocchi

Isle of White tomatoes, courgette, fig leaf, Gordal olives, black garlic ketchup, gazpacho sauce

Optional sides

Beef fat fried crushed Jersey Royals, aged feta, mint crème fraîche £12

Seasonal leaf salad, sourdough croutons, tarragon vinaigrette, crispy coppa £9.50

“Invisible Chips” – Charity Donation £5

0 calories. 100% charity – Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times – 100% of your donation goes to the Hospitality Action charity

Desserts

Blood orange soufflé

Dark chocolate crumble, blood orange jelly, stem ginger ice cream

Isle of Wight soft blue cheese

Shokupan honey toast, pear, sunflower & brown butter parfait

Chocolate mousse

Miso caramel, cocoa nub tuille, miso dulce ice cream

Lemon yoghurt parfait

Pear and fennel jam, caramelised puff pastry, toasted fennel ice cream

Cheese and fruit

A selection of English cheeses, served with a variety of crackers and chutneys
£6 supplement

Three-courses £95 per person

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes. A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.